

BOBE

Sparkling Wine

Bottle refermentation



A classic wine, produced in the traditional winemaking technique of bottle refermentation and sur lie (rest on the lees). Produced from the vinification of a careful selection of grapes, grown in soils rich in marl and sandstone, typical of the Valdobbiadene area.

TECHNICAL INFORMATION

VARIETY: Glera 100%

VINE TRAINING SYSTEM: double-arched cane, 3000 plants per hectare

VINIFICATION: without skins, soft pressing. Bottling when the temperature rises, sur lie (rest on the lees)

TASTING NOTES

PERLAGE: fine and delicate

BOUQUET: intense and characteristic, with toasty notes and hints of yeast and bread crusts

TASTE: very dry, but balanced, thanks to the softness imparted by the prolonged contact with yeast. The finish is savoury and decisive

ANALYTICAL CHARACTERISTICS

ALCOHOL CONTENT: 11% vol

RESIDUAL SUGAR: <1 g/l

ACIDITY: <5 g/l

BAR PRESSURE: 2.5

FOOD PAIRING

An ideal combination with cheese and fatty meats. Excellent with all cuisine, and especially good with fish. Serve at 6-8 °C.

